

# BRICK BAY ROSÉ 2023

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This distinctive, off-dry wine is evocative of summer berries, with generous layers of stone fruits and citrus, an elegant minerality and a lingering, refreshing finish.

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## Harvest Date

10th–28th March 2023

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## Bottling Date

15th September 2023

## Quantity

423 Dozen

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## Composition

Malbec, Cabernet Franc,  
Merlot and Petit Verdot.

## Region

Matakana

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## Alcohol

13%

## TA

6.2

## pH

3.2

## RS

8g/L

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**Tasting Notes:** A delicate rose iridescent pink, this elegant wine recalls aromas of summer berries and apricots enhanced by floral, spice and citrus notes.

The palate is fresh and silky, suggesting layers of lime, lychee, white peach, clementines and summer herbs. A velvety, strawberry sorbet mouthfeel is offset by a savoury backbone - this delicious medium-dry wine has a sliver of sweetness balanced by a vibrant touch of salty minerality and a lively, clean finish.

**In the Vineyard:** An early, although uneven budburst, gave us a long flowering period this vintage, something experienced in most grape growing regions in the country. Veraison (colour change and softening of the berries) also was early, with all the vines netted in early January.

Our vineyard team did their usual meticulous job of creating an open vine canopy by removing excess foliage by hand to allow air movement to dry the fruit and allow sunlight penetration. We are clearly reaping the benefits of the application over many years of organic soil health-enhancing products, producing healthier vines which can better withstand disease.

Like most North Island regions, we experienced one of the most challenging vintages in our history. A mild

but quite rainy 2022 winter saturated our soils limiting machinery access to the vineyard, while January and February presented us with the challenges of the downpours associated with the Auckland floods then the heavy rains and strong winds of Cyclone Gabrielle in mid February. March eventually delivered some sunshine so we were able to carefully monitor the developing fruit ripeness and hand harvest a small but exceptional quality crop. Our yield for this vintage was generally 35% less than the previous year.

**In the Winery:** Made from Malbec, Cabernet Franc, Merlot and Petit Verdot, in more or less equal proportions, this refined blend balances lush ripe fruit within a sturdy framework. The grapes were gently pressed, left on their skins for a short time to achieve the desired colour and flavour profile, then vinified at cool temperatures in stainless steel. Stop-fermentation achieved an exceptional fruit/acid/sugar balance in this wine.

**Aging Potential:** As with most rosés, this wine is designed to drink over the summer following harvest. However, aging accentuates the dried fruit characters. Enjoy chilled with a wide variety of summer food flavours, or simply as a refreshing aperitif.

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